

BUKHARA

Starters

Palak Patta Chaat <i>Batter Fried Crisp Spinach Leaves, Pomegranate, Date And Tamarind Chutney, Sweet Whipped Curd</i>	45
Aloo Mutter Ki Tikki <i>Spiced Green Peas Stuffed Potato Patties, Churned Yoghurt, Coriander Chutney</i>	45
Samosa Platter <i>Butter Chicken Samosa, Mutton Keema Samosa, Classic Potato And Green Peas Samosa</i>	50
Amritsari Jheenga <i>Batter Fried Bishop's Weed, Chili Marinated Tiger Prawns</i>	70
Chicken Pakora <i>Deep Fried Chicken Morsels Marinated with Ginger, Green Chillies</i>	50

Non-Vegetarian Kebabs

Tandoori Lobster 🍤 <i>Marinated With Garlic, Pepper Corns And "Tandoori Masala", Served with Dal Bukhara And Garlic Naan</i>	350
Jhinga Lehsooni <i>Garlic Flavored Jumbo Prawns Mildly Spiced with Yoghourt Marinade</i>	150
Tandoori Mahi Tikka <i>Fillet Of Fresh Fish Delicately Marinated with Chili, Bishop's Weed, Yoghurt</i>	105
Masala Salmon Tikka <i>Fresh Norwegian Salmon Cubes Marinated with Grain Mustards, Tandoori Masala</i>	140
Sikandari Raan 🍷 <i>Whole Leg Of Lamb Marinated with Malt Vinegar, Cinnamon, Black Cumin, Served with Bone Marrow Sauce</i>	170
Gosht ki Chaap 🔥 <i>Tender Lamb Chops Marinated with Ginger, Garlic, Chili, Garam Masala</i>	120
Seekh Kabab <i>Tender Rolls Of Succulent Lamb Mince Mixed with Ginger, Green Chillies, Coriander, Royal Cumin, Saffron</i>	90
Kashmiri Boti Kabab <i>Lamb Leg Cubes Marinated In Red Chillies, Ginger, Fennel</i>	95
Murgh Malai Kabab <i>Creamy "Kabab" Of Boneless Chicken Blended with Cream Cheese, Lemon Juice, Green Coriander</i>	90
Reshmi Kabab <i>Tender Rolls Of Chicken Mince Spiced with "Shah Jeera" Blended with Cheese, Ginger, Garlic</i>	80
Murgh Tikka 🔥 <i>Boneless Chicken Thigh Marinated with Red Chillies Paste, Homemade Garam Masala</i>	90
Murgh Tandoori 🔥 <i>Spring Chicken Marinated With Red Chili Paste, Hand Pounded Spices</i>	(Half) 75 (Full) 110
Bhatti ka Murgh 🔥 <i>Creamy "Kabab" of Boneless Chicken Blended with Cream Cheese, Lemon Juice, Green Coriander</i>	(Half) 75 (Full) 110

Meetha / Desserts

Gulab Jamun <i>Syrup Dipped Fried Dumplings Stuffed with Pistachio</i>	35
Phirni <i>Creamy Rice, Milk, Saffron Flavored Pudding</i>	35
Kulfi Falooda <i>Reduced Milk Ice Cream Served With Cornstarch Vermicelli, Rose Syrup</i>	45
Rasmalai <i>Poached Cottage Cheese Dumplings In Saffron Flavored Reduced Milk Sauce</i>	35

Vegetarian Kebabs

Paneer Tikka <i>Cottage Cheese Marinated with Yellow Chillies, Carom Seed, Cream</i>	80
Tandoori Broccoli <i>Ginger, Cheddar Cheese Marinated Broccoli</i>	75
Tandoori Soya Chaap <i>Soya Chaap Marinated with Cream Cheese, Pepper, Ginger, Green Chillies, Fresh Coriander</i>	70
Tandoori Aloo <i>Scooped Potatoes, Stuffed with Potato Hash, Raisins, Cashew Nuts, Green Chillies, Coriander</i>	65
Tandoori Shimla Mirch <i>Bell Pepper Stuffed with French Beans, Carrots, Cabbage, Cauliflower, Cashew Nut, Raisins</i>	60
Nadru Ki Seekh <i>Lotus Stem And Vegetable Seekh Kabab Flavored with Ginger, Black Cumin, Green Chillies</i>	70
Khumb Tandoori <i>Button Mushrooms Stuffed with Cheese, Dried Fruits, Mixed Nuts</i>	75

Non-Vegetarian Main Course

Gosht Ki Nalli 🍖 <i>Lamb Shanks, Cooked in a Gravy Of Brown Onion, Yoghourt, Cardamom, Saffron</i>	125
Rarra Gosht <i>Mince And Chunks Of Lamb Cooked in Gravy of Onions and Tomatoes Flavor of "Garam Masala</i>	95
Gosht Roganjosh 🔥 <i>On Bone Lamb Cubes, Stewed with Kashmiri Chili, Fennel, Cinnamon</i>	90
Murgh Khurchan <i>Chicken Slivers Tossed with Brown Onion, Tomatoes, Capsicum in a Thick Makhani, Tempered with Mustard</i>	75
Mugh Makhani <i>Chicken Tikka in a Gravy of Fresh Tomatoes, Cashew Nuts Cardamom, Ginger and Garlic</i>	65
Chicken Tikka Masala <i>Chicken Tikka Tossed in Chunky Onion Tomato Gravy.</i>	75
Tari Wala Kukkad 🔥 <i>Fresh On-bone Chicken Cooked "Home Style", "Simple And Tasty"</i>	70
Jheenga Masala <i>Tiger Prawns Cooked in Rich Cashew Nut, Brown Onion Gravy Tempered with Mustard Seeds</i>	140
Tari wali Macchi <i>Fresh Fish Fillet Stewed in Fine Ginger Garlic and Tomato Gravy</i>	110

Pulao & Biryani

All Biryanies Served with Burani Raita, Peanut and Sesame Gravy	
Lobster Biryani	350
<i>Whole Omani Lobster Cooked In "Dum" with Aged Basmati Rice</i>	
Gosht Raan Biryani 🍷	190
<i>Whole Leg Of Lamb Slow Braised And Served Along with Aromatic Biryani Rice</i>	
Jhinga Pulao	140
<i>Fresh Jumbo Prawns Cooked with Biryani Rice And Flavored With Saffron.</i>	
Lamb Pulao 🔥	95
<i>Tender Boneless Pieces Of Lamb And Fragrant Basmati Rice, Cardamom And Clove</i>	
Gosht Nalli Biryani 🔥🍷	125
<i>Tender Lamb Shanks Cooked In Butter with Garlic, Tomatoes, Steamed Rice</i>	
Murgh Dum Biryani	80
<i>Chunks Of Chicken Cooked with Aromatic Spices, Yoghurt, Basmati Rice</i>	
Subz Biryani	70
<i>Mélange Of Fresh Vegetable Cooked In Saffron Curry Finished with Basmati Rice</i>	

Vegetarian Main Course

Dal Bukhara 🍲 <i>Chef's Signature Special, Black Lentils Slow Cooked Over Overnight with Ginger, Garlic, Tomatoes</i>	60
Paneer Khurchan <i>Cottage Cheese Batons Tossed with Brown Onion, Tomatoes, Capsicum, Tempered with Mustard.</i>	70
Paneer Makhani <i>Cottage Cheese In Gravy Of Fresh Tomatoes, Cardamom, Cashew Nut, Ginger, Garlic, Kasoori Methi</i>	60
Palak Paneer <i>Paneer With Spinach Puree Tempered with Garlic, Cumin</i>	70
Paneer Tikka Masala <i>Paneer Tikka Tossed In Chunky Onion Tomato Gravy</i>	70
Kadai Subzi <i>Mixed Vegetables Tossed with Garlic, Dried Red Chillies, Kastori Methi, In A Nutty Gravy</i>	60
Ghar Ki Dal <i>Yellow Lentil Tempered with Cumin, Dry Chillies, Garlic, Tomatoes</i>	50
Soya Tikka Masala <i>Soya Tikka Simmered In Chunky Onion Tomato Gravy Finished with Cream</i>	70
Mirchi Baigan Ka Salan <i>Eggplant And Chili Cooked In Peanut And Sesame Sauce Tempered with Mustard Seed, Curry Leaf</i>	65
Saag Aloo <i>Spinach And Potato with Garlic, Coriander</i>	60

Naan/Roti

Tandoori Naan,	10
Garlic Naan,	12
Butter Naan,	12
Tandoori Roti,	10
Lacha Paratha,	12
Pudina Paratha,	12
Khasta Roti,	12
Roomali Roti,	14
<i>Whole wheat thin bread</i>	
Missi Roti,	10
<i>"Spiced gram flour bread"</i>	
Kulcha,	20
<i>Paneer/ Cheese/ Aloo</i>	
Naan Bukhara,	90

Side Dishes

Steamed Rice	20
Jeera Pulao	22
Saffron Pulao	25
Mushroom Pulao	28
Bukhara Salad	25
<i>Mixed Lettuce, Cucumber, Cherry Tomatoes, Capsicum, Onion</i>	
Vegetable Raita	20
<i>Hung Yoghourt Whisked Served with Choice Of Topping: Onion, Tomato, Cucumber</i>	
Boondi Raita	20
<i>Thick Creamy Yoghurt, Roasted Cumin, Rock Salt, Crispy Gram Flour Pearls</i>	
Pineapple raita	22
<i>Hand Churned Yoghurt Topped with Chopped Sweet Pineapple</i>	

🔥 Spicy 🍷 Signature

All Prices are in UAE Dirhams and Include Service Charge and Tax